




Certified Farmers' Markets and Community Events in the County of San Diego

Food and Housing Division
Department of Environmental Health
County of San Diego
December 2010

Certified Farmers' Markets and Community Events Agenda

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- A decorative graphic on the left side of the slide. It features a brown, swirling vine that starts from the bottom left and moves upwards. There are two clusters of leaves and flowers: one near the top with green leaves and a red flower, and another lower down with green leaves and a red flower.
1. Definitions
 2. Certified Farmers' Market
 3. Certified Farmers' Market with
Temporary Food Facility
 4. Temporary Food Facility
 5. Contact Information
 6. Questions

Community Events



A **community event** is defined as an event that is of civic, political, public, or educational nature, including state and county fairs, city festivals, circuses, and other public gathering events **APPROVED** by the local **ENFORCEMENT AGENCY**.

Certified Farmers' Markets (CFM)

Certified Farmers' Market: CA CCR, Section 1392.2 (a)

A location approved by the county agricultural commissioner of that county where agricultural products are sold by producers or certified producers directly to consumers.

May be operated by one or more certified producers, by a nonprofit organization, or by a local government agency.



Certified Farmers' Markets

What is a Potentially Hazardous Food?

Potentially hazardous foods (PHF)- Food that requires time or temperature control to limit pathogenic micro-organism growth or toxin formation.

PHF also includes:

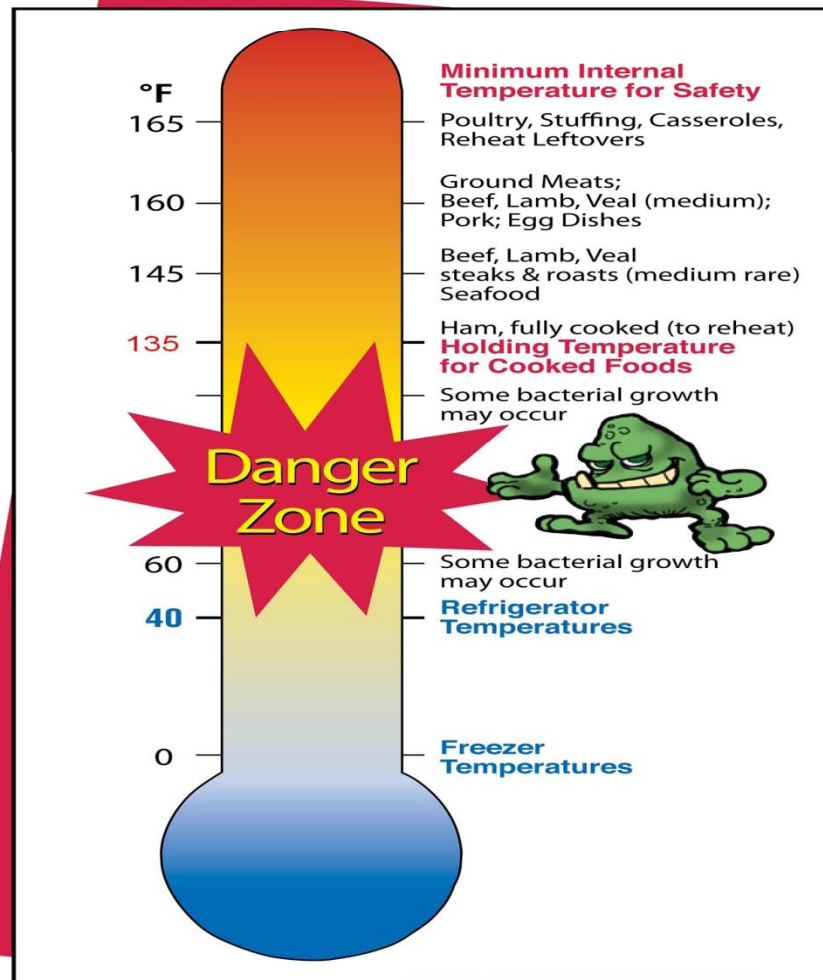
- Animal origin that is raw or heat treated
- Plant origin that is heat treated
- Raw seed sprouts
- Cut tomatoes
- Cut melons
- Garlic in oil mixtures

PHF does NOT include:

- Water activity less than 0.85
- pH level of 4.6 or below
- Unopened, hermetically sealed container that is commercially processed to achieve and maintain commercial sterility under conditions of nonrefrigerated storage and distribution.
- Approved by challenge study (Asian Rice Noodles, Korean Rice Cake)
- Does not support rapid growth of micro-organisms (dried rice, dried pasta, flour, etc...)

Certified Farmers' Markets

The Danger Zone



Bacteria grow most rapidly in the range of temperatures between 41 °F and 135 °F, doubling in number in as little as 20 minutes. This range of temperatures is often called the "Danger Zone."

The amount of time food is in the danger zone should be limited by rapidly cooking, reheating, or cooling.

Certified Farmers' Markets

Permit Requirements

- **A67-** Sponsor of Certified Farmers' Market
 - Certified Farmers' are under sponsor's permit
 - Individual Farmers must have Certified Producer Certificate on hand and available for inspector's review.
 - Must have a list of foods grown at their farm.
- **A67A-** Certified Farmers' Market with an adjacent temporary event
 - Each temporary food facility must have individual permit.
 - Temporary food facilities can only be adjacent to the Certified Farmers' Market, not intermixed.

Certified Farmers' Markets

What can be sold at a CFM?

- Fresh fruits and vegetables, honey, nuts, eggs and flowers
- **Processed Products:** Juices, shelled nuts, jams & jellies, fish from a controlled water pond, livestock and poultry products
 - *No food processing at event is allowed. Food product must already be prepackaged with adequate labeling.*
 - Processing must be completed at either a State or County-inspected facility
 - Permit for the State/County inspected kitchen/facility must be available

Certified Farmers' Markets

Shell Eggs

- **May be stored/displayed without refrigeration if shell eggs are:**
 - Collected on seller's property
 - Cleaned and sanitized
 - Not cracked or broken
 - Never placed in direct sunlight
 - Labeled/posted ***"refrigerate after purchase"***
 - In containers labeled with pack date
 - Kept no longer than 4 days without refrigeration
 - If kept over 90°F for any amount of time over this 4 day period:
 - Eggs must be destroyed
 - If kept under 90°F for all 4 days:
 - Eggs must be refrigerated/pasteurized/destroyed
- **Once refrigerated:**
 - Eggs must be stored at or below 45°F
 - You may be required to discard eggs if they are found outside of the safe temperature range.



Farmers' Markets

Certified vs. Temporary Event

Certified Markets

- Location must be certified by the Agricultural Commissioner
- The local regulatory agency is the Department of Agriculture, Weights and Measures (DAWM).
- The Food and Housing Division regulates food handlers
 - **Sponsor must obtain an A67 type of permit from FHD**
 - Annual inspection, completed on food form
 - Individual farmers do not need individual permits from FHD

Farmers' Markets

Certified Vs. Temporary Event

Temporary Event:

- Does not require assistance from the Dept. of Agriculture Weights & Measures
- Must be separate from the CFM
- There are several types:
 - **Certified Farmers Market With Temporary Event Annual (A67a)**
 - Individual farmers or vendors must apply for individual permits
 - **Temporary Event Organizer Annual (A69 permit type)**
 - Same local every week
 - Individual vendors must apply for individual permits
 - **Temporary Event Organizer 1-4 days (A68 type)**
 - Individual farmers or vendors must apply for individual permits

Community Events

Temporary Food Facilities



Non-Profit/Charitable Temporary Food Facilities

- May operate up to four times per year.
- These time periods shall not exceed 72 hours each.



For-Profit Temporary Food Facilities

- May operate at a fixed location for the duration of an **APPROVED COMMUNITY EVENT** or a **SWAP MEET**

Temporary Food Facility

- A **food facility** approved by the enforcement officer that operates at a fixed location for the duration of an approved community event or at a swap meet
- Can be **part** of a Community Event
- Can be located **adjacent** to a Farmers' Market
- Has different regulations than the Farmers' Market



Certified Farmers' Markets with Temporary Food Facilities (TFF)

Restrooms & Handwash Stations

- Adequate toilets and handwash stations must be located within 200 feet of market/temporary event food facilities.
- Stocked handsinks must be available adjacent to provided restrooms.
- Community Events and TFFs must provide at least one toilet facility for each 15 Employees



Certified Farmers' Markets/TFF

Handwash Facilities

TFF booths with open food or sampling must have approved handwash facilities setup prior to operating

Booths that have prepackaged foods only with no sampling do not have to comply with these requirements.



Handwash Setup

1. Container with warm water (100-108°F) capable of providing a continuous stream (at least 5 gallons)
**All handwashing water must be potable*
2. Single service soap and paper towels in dispensers
3. Catch basin to collect the waste water from handwashing
4. Handwash setup must be inside each booth



Certified Farmers' Markets with Temporary Events

Handwash Set Up

- Gloves may be used during actual cutting of vegetables but cannot take place of hand-washing for farmers cutting produce.
- Temp event food vendors that are preparing open food items must have an approved hand wash station in their booth (including sampling).



Certified Farmers' Markets with Temporary Food Facilities

Warewashing sink



For Food Vendors:

- **Three-compartment sink** for every 4 open food booths for utensil washing, including:
 - ☐ Knives
 - ☐ Cutting boards
 - ☐ Utensils/Equipment
- **Warewashing sink** must be protected from sources of contamination
 - Rain
 - Trees
- **Where do you wash your produce?**
- **Potable Water must be available!**

If water is from a well, water must be tested in advance to ensure it is potable.

 - ☐ Sink: potable hot (120°F) and cold water
 - ☐ Dish soap and sanitizer
 - ☐ Bleach or quaternary compounds

Certified Farmers' Markets/TFF

Live animals, Birds or Fowl

- No closer than 20 feet from where food is stored or held for sale

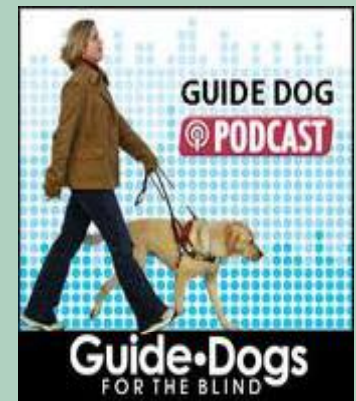
— Exceptions: Section 54.1 of the Civil Code

- Guide Dogs
- Signal Dogs
- Service Dogs



Recommend posting
“No Pets Allowed” sign

[FAQs regarding Service Animals \(Dept of Justice\)](#)



Certified Farmers' Markets/TFF

Food Storage

- Protected from contamination
- Stored in a clean, dry location
- At least 6 inches off ground



Certified Farmers' Markets/TFF

Sampling

- **Use clean, covered containers to store samples**
- **Distribute samples in a sanitary manner**
 - Use toothpicks, cups, forks, etc.
- **Use disposable gloves for cutting food**
 - Gloves do not replace hand washing!
- **Wash foods before cutting them**
 - On site or at your farm?
- **Wash hands and sanitize surfaces**
 - Use cutting board made of non-porous materials, etc.
- **Keep proper temperature for Potentially Hazardous food samples**
 - Maintain at 45°F or below (cooler) for farmers' samples
 - TFF portions must be 41°/below or 135°F/above.
 - Dispose of samples of after 2 hours of preparation



Temporary Food Facility Permits

- A Health Permit application for **each Temporary Food Facility** must be submitted to the Department of Environmental Health at least two weeks prior to the event. Applications must include the following information:
 - ☐ Booth Layout Diagram
 - ☐ A list of all FOOD products that will be handled and dispensed at the event
 - ☐ **How** and **Where** the food prep will occur
 - ☐ The process for cleaning utensils, cooking equipment and trash disposal methods
 - ☐ How will food be transported from approved food facility to the temporary food facility
 - ☐ How will potentially hazardous food be maintained at 41°F
- [Temporary Food Facility Sponsor application](#)
- [Temporary Food Facility Vendor application](#)

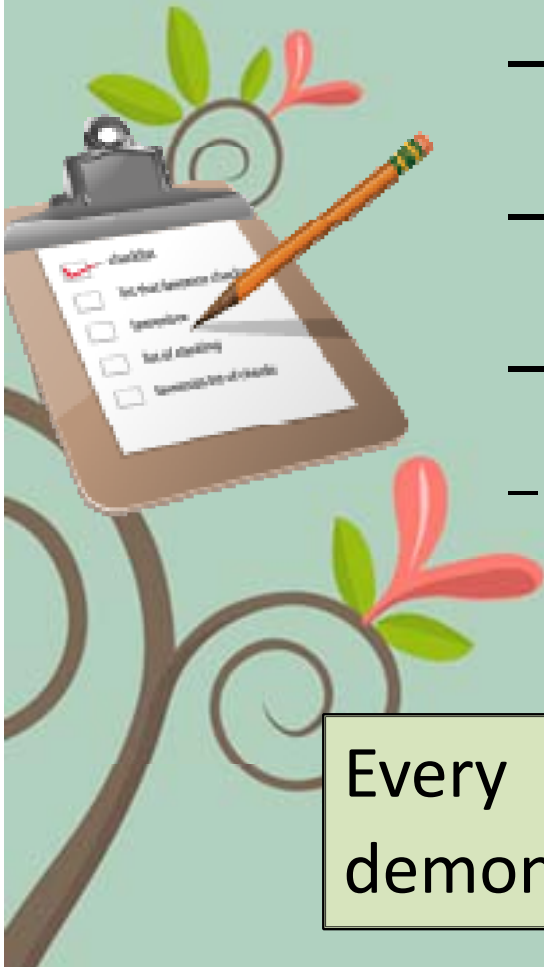
Temporary Food Facility Identification

- The name of the facility posted in at least 3 inch lettering
- The city, state, Zip Code, and name of operator shall be posted in at least 1 inch lettering



Temporary Food Facility Demonstration of Knowledge

- Approved methods include:
 - Food Safety Manager's Certificate
 - Food handler card/test
 - Other approved method
 - [Further information on foodhandler and food safety manager classes](#)



Every TFF booth handling open food must demonstrate adequate food safety knowledge.

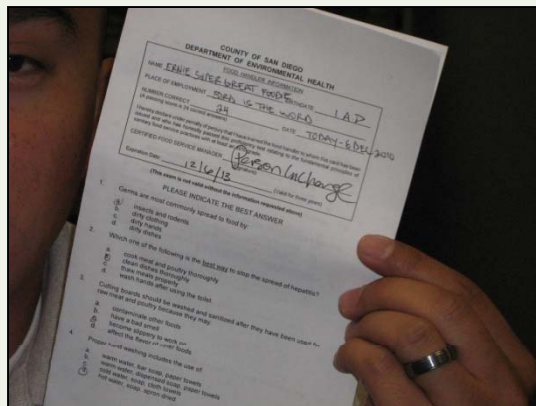
Demonstration of Knowledge Examples



Food Safety Manager's Certificate



Foodhandler card



Foodhandler test

San Diego County Fair Food Handler Test

Review food handler procedures with your manager & answer the following questions by circling the answer.
All Food handlers are required to complete this test.

1. T F Steam tables are approved for heating potentially hazardous foods.

2. Which of the following is not an approved way of reheating foods?
a. On the stove
b. In the oven
c. On the steam table
d. On a BBQ

3. Which is not an acceptable method for thawing foods?
a. In a bucket of cold water
b. Under running water
c. In a refrigerator
d. While cooking

4. An example of potentially hazardous foods is?
a. Raw chicken
b. Vegetables
c. Canned fruit
d. Hostess cupcakes

5. Proper handwashing includes the use of the following:
a. Hot water, soap, cloth towel
b. Warm water, sanitizer solution, paper towels
c. Cold water, hot soap, paper towels
d. Warm water, dispensed soap, paper towel

6. T F Potentially hazardous foods should be stored below 41°F or above 135°F.

7. What type of foods should never be stored next to "ready-to-eat" foods?
a. Fruits
b. Vegetables
c. Raw meats
d. Cooked meats

8. It is important to wash your hands:
a. After using the toilet room
b. Immediately before starting working with food
c. After coughing/sneezing, smoking, eating, drinking
d. Whenever you engage in tasks that may contaminate your hands
e. All of the above

9. T F It is ok to use a hand sanitizer instead of washing your hands.

10. T F It is approved to store items in ice that is to be used for drinks.

Foodhandlers Name _____ Date _____

Other approved foodhandler test



Temporary Food Facility

Food Storage and Preparation

- All food and equipment must be prepped and stored at an approved permitted food facility or at the event

—No home storage of food or equipment!

- Operator must include commissary letter for off site food preparation
- The owner of the permitted food facility that is being used as commissary must sign designated area TFF application

	County of San Diego DEPARTMENT OF ENVIRONMENTAL HEALTH FOOD AND HOUSING DIVISION P.O. BOX 128261, SAN DIEGO, CA 92112-9261 (619) 338-2222 FAX (619) 338-2377 1-800-253-9933	
COMMISSARY/HEADQUARTERS LETTER OF AGREEMENT This section be completed by the Food Vendor and renewed annually		
Permit Name: _____		
Permit Owner: _____		
Permit Mailing Address: _____		
Phone #: _____		Fax #: _____
Permit #: F - _____		
COMMISSARY/HEADQUARTERS LETTER OF AGREEMENT This section be completed by the Commissary /HQ and renewed annually		
Commissary/Headquarters Name: _____		
Owner Name: _____		
Address : _____		
Phone #: _____		Fax #: _____
Commissary Permit #: _____		
Mr./Ms. _____ has my permission to use my health regulated business located at _____ FOR THE PURPOSES OF ESTABLISHING A COMMISSARY/ HEADQUARTERS FOR THEIR MOBILE FOOD, CATERING OR FOOD PROCESSING BUSINESS. This permission includes the use of the premises for the food storage, maintenance of supplies and storage of mobile food unit.		
X		
Signature _____		Date _____
OFFICE USE ONLY		
VERIFICATION OF HEADQUARTERS		Vending Yr: _____
Current DEH-FHD Permit: Yes/No _____	DMV Rec'd Yes/No _____	Verified by (initials): _____
OTHER AGENCY: Copy of Current Permit Yes/No _____		Date of Approval: _____

What is a Commissary?

- During periods of inoperation, food shall be stored within a permanent food facility or other facility approved by the enforcement agency where the food is protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin and temperature abuse
- “Commissary” means a food facility that services mobile or temporary food facilities, mobile support units, or vending machines where food and supplies are stored, food is prepared or prepackaged for sale or service at other locations, utensils are cleaned, potable water is obtained, liquid and solid waste are disposed

Temporary Food Facility Commissary



Approved commissary

- Permitted
 - ✓ Restaurants
 - ✓ Schools
 - ✓ Churches
 - ✓ Catering kitchens
 - ✓ Markets
 - ✓ etc.

Not approved commissary

- All non-health regulated facilities
 - **HOME!**
 - Garage
 - Not permitted facilities

Temporary Food Facility

Approved Source

- All food must come from an approved source

—No home canned or processed foods are allowed!

Exception: Non-potentially hazardous baked goods (school bake sale) and beverages (lemonade stand) are allowed to be made at home for nonprofit charity temporary food facilities and school fundraisers



Temporary Food Facility

Not Approved Source



— No home canned or processed foods are allowed!

Temporary Food Facility

Food preparation at the event

- Food prepared at the event must be done in a fully enclosed booth
- **Potentially Hazardous Foods (PHF)** must be kept at 45°F or below not to exceed 12 hours in a 24 hour period
- At the end the end of the operating day, **PHF** that are held at/above 135°F or at 45°F must be destroyed
- If this is a multi-day event and **PHFs** are being maintained at 41°F or below, foods can be used again as leftovers

Temporary Food Facility

Temperature measuring devices



Each TFF booth must have an adequate probe thermometer or thermocouple available for the employees to measure the internal temperatures of potentially hazardous foods

Temporary Food Facility

Temperature controls at the event

• Cold

- Lots of ice!
- Refrigeration/freezers/coolers



• Hot

- Sternos
- Insulated units
- Heated units
- Methods to reheat
- Aluminum Foil



Temporary Food Facility Enclosure Requirements

- All booths with unpackaged food must have overhead protection including over cooking equipment (excluding BBQs)
- Cooking equipment must be located at least 5 feet away from the public and be separated by a barrier



Full enclosure needed (overhead and 4 walls)	Overhead and food compartments needed
Slicing and chopping (not on a heated surface)	Slicing and chopping on a heated surface
Thawing	Assembling of nonprepackaged food
Cooling of PHF	Dispensing and portioning of nonpotentially hazardous food
Grinding of raw ingredients or PHF	
Reheating for hot holding (excluding steamed/boiled hot dog and tamales in original inedible wrapper)	Heating, frying, baking, roasting, popping, shaving of ice, blending, steaming/boiling of hot dogs
Hot holding PHF (excluding roasting corn on the cob, steamed/boiled hot dog, and tamales in original inedible wrapper)	Holding, portioning, and dispensing of foods prepared for satellite food service by the onsite permanent food facility
Washing of foods	Preparing beverages for immediate surface in response to consumer order excluding frozen milk products

Useful Resources

Web pages and Publications

- [California Retail Food Code](#) – Chapters 11 & 12
- Department of Agriculture Weights and Measures
[Certified Farmers' Markets](#)
[Certified Farmers' Markets Application](#)
- DEH-FHD: [Certified Farmers' Market Guidelines](#)
- DEH-FHD: [Temporary Food Vendor Application](#)

Useful Resources

Contact Information

- County of San Diego
Food and Housing Division
619-338-2379
- Special Events Coordinator
Maria Rodgers
(619)338-2363



What is new?

- The temporary food facility *inspection report* and *application* are currently being revised. New versions will be released in spring 2011